

## BEERS

<b>IMPORTED</b>	4.95
Singha, Heineken, Amstel Light, Corona, Sapporo	
<b>PREMIUM</b>	4.95
Killian's Red, Samuel Adams	

<b>DOMESTIC</b>	3.95
Budweiser, Miller Lite	
<b>NON-ALCOHOLIC</b>	4.95
Beck's	
<b>DRAFT BEER</b>	

<b>COCONUT WATER</b>	3.25
<b>SPARKLING WATER</b>	2.75
<b>SODA</b>	2.50
Coca-Cola, Diet Coke, Sprite, Ginger Ale	
<b>HOT TEA / ICED TEA</b>	2.50
<b>BOTTLE WATER</b>	2.00
<b>GREEN TEA COOLER</b>	3.25
<b>GOURMET COFFEE</b>	2.50



<b>THAI ICED TEA</b>	3.25
<b>THAI ICED COFFEE</b>	3.25

## TARA FAVORITES \$7.25

**ANDAMAN PEARL**  
Malibu Rum, Peach Schnapps, Cream De Banana, Blue Curacao and Pineapple Juice

**BANGKOK SUNSET**  
A wonderful combination of colada, mai tai mix and rum

**CLASSIC SOURS**  
Your favorite liquor of Whiskey, Midori or Amaretto with our original sour mix, served straight or on ice

**FRESH FRUIT DAIQUIRI**  
Your choice of fresh strawberry, mango or lime blended with rum

**KISS ON THE LIPS**  
Vodka, Peach Schnapps, mango mixed, lemonade and Grenadine

**LONG ISLAND ICED TEA**  
A blend of five white liquor, lemon juice and cola

**GOLD MARGARITA**  
Exclusively made with gold tequila, triple sec and fresh lime juice

**MANGO or STRAWBERRY MARGARITA**  
A blend of fresh fruit, gold tequila, triple sec and lime juice

**MANGO MOJITO**  
Mango rum, limejuice, mango mixed, club soda, fresh mint leaves and lime wedges.

**OCEAN MARGARITA**  
Gold tequila with a splash of blue Curacao

**SEX ON THE BEACH**  
Chambord, Midori and vodka mixed with pineapple juice and cranberry juice

**TAHITIAN MAI TAI**  
Dark and light rum shaken with fresh orange juice, lime juice and our original mai tai mix

**TARA COLADA**  
A smooth link of coconut cream, pineapple juice and rum with **choice of strawberry, almond or melon**

**THE ABYSS**  
Chambord, Blue Curacao, vodka, cranberry juice and lime juice shaken with ice

**ZOMBIE**  
Three kinds of rum, orange curacao and fresh tropical juices topped with Bacardi rum 151

## MARTINI \$7.95

**CLASSIC**  
With gin or vodka

**TARA THAI COSMOPOLITAN**  
Absolut Citron, Cointreau, splash of cranberry

**ASIAN PEARTINI**  
Soho Lychee, Peach Schnapps, Sour Mix and orange juice

**SUNKEN RUBY**  
Absolut vodka, Malibu rum, Blue Curacao, cherry

**MELON MARTINI**  
Absolut vodka, Midori and splash of lime juice

**ORANGE MARTINI**  
Stoli orange vodka, Cointreau, splash of orange juice

**CHOCOLATE MARTINI**  
Ketel One, Godiva

**MANGO MARTINI**  
Absolut vodka, Peach Schnapps, lemonade, Mango Mix and splash of soda

**ABYSS MARTINI**  
Absolut vodka, Chambord, Blue Curacao, cranberry and lime juice

**BERRY MARTINI**  
Stoli raspberry, Stoli blueberry Vodka, chambord, splash of cranberry and lime juice

## NON-ALCOHOLIC DRINKS

**TROPICAL TREASURE** 3.50  
A real thirst quencher...a blend of mango, orange juice, lemon juice, and soda

**FRUIT PUNCH** 3.50  
Combination of orange, lemon, cranberry, pineapple, and strawberry juices...refreshing!

**COCONUT PUNCH** 3.50  
Pineapple juice with pina mix and grenadine

**FRUIT JUICE** 2.95  
Apple, cranberry, orange or pineapple

**VIRGIN COLADA / DAIQUIRI** 4.75  
mango, strawberry, lime

**STRAWBERRY / BLACKBERRY FRESH LEMONADE** 3.50  
Fresh squeezed lemonade and fresh strawberry

**FRESH LEMONADE** 3.25  
Our original fresh squeezed lemonade

**ARNOLD PALMER** 3.25  
Fresh squeezed lemonade with iced tea

\*Free refilled drinks only Sodas, Iced tea, Hot tea and Hot coffee

## APPETIZERS

ALL NATURAL INGREDIENTS, NO MSG  
EXTRA SPICY AVAILABLE UPON REQUEST

**1 SATAY** 6.95  
Tender chunks of skewered chicken grilled and served with peanut sauce and fresh cucumber relish.

**2 KANOM JEEB** 7.50  
Crabmeat, mince pork and water chestnuts wrapped in wonton skin, steamed and served with Thai soy sauce.

**3 GOLDEN TRIANGLES** 5.95  
Fried tofu served with sweet and sour dipping sauce sprinkled with crushed peanuts.

**4 SPRING ROLLS** 5.95  
Our veggie rolls deep-fried and served with sweet and sour sauce.

**5 HOI OBB** 7.95  
Fresh mussels steamed with lemon grass, galanga and basil, served with chili dipping sauce.

**6 SHRIMP CAKES** 7.95  
Minced shrimp in light batter deep-fried and served with sweet and sour dipping sauce.

**7 LARB GAI** 6.95  
Tastes a lot better than it sounds... minced chicken, red onions, scallions, cilantro sprinkled with lime-juice and exotic spices.

**8 GYOZA** 6.95  
Fried chicken dumplings served with Thai soy sauce.

**9 HEAVENLY WINGS** 7.50  
Chicken wings stuffed with crabmeat, Scallions fried and served with sweet and sour sauce.

**10 CRAB ROLL** 6.95  
Mixture of crabmeat and seafood wrapped with tofu skin and deep fried, served with sweet plum dipping sauce.

**11 NUA SAWAN** 7.50  
Marinated thin slices of beef oven-dried and fried to perfection, served with Thai slaw.

**12 TOD MUN** 6.50  
Thai curried fish cake served with peanut-cucumber relish.

**13 PAPAYA SALAD DELUXE** 7.50  
Julienne green papaya, string beans, tomatoes, and roasted peanuts mixed with spicy lime dressing, served with grilled skewered shrimps.

**14 NUM TOK** 7.50  
Marinated beef grilled, sliced and tossed with red onions, scallions, cilantro and spicy lime dressing.

**15 YUM WOON SEN** 7.50  
Warm cellophane noodles salad with shrimp, minced chicken, red onion, peanut, cilantro and scallions mixed with spicy lime dressing.

**16 YUM TALAY** 7.95  
Warm shrimp, scallops, mussels, and squid red onion, scallions and cilantro, tossed and seasoned with spicy lime dressing.

**17 HOUSE SALAD** 5.50  
Fresh vegetables, green leaves lettuce, broccoli, carrot, onion, bell pepper, tomatoes, cucumber and crispy tofu served with peanut dressing on the side.

**18 TYPHOON SOUP** 5.95  
(TOM YUM SOUP)  
Shrimp, scallops, squid, mussels and white mushrooms in a spicy broth with a touch of lemon grass.

**19 TOM KA GAI** 5.50  
Slices of tender chicken breast cooked in coconut milk with lemon grass and galanga.

**20 WONTON SOUP** 5.50  
pork and Shrimp wonton simmered in a light consommé with fresh vegetables and honey-roasted pork.

**21 TOM KLONG GOONG** 5.95  
Shrimps, fresh shitake mushrooms and grilled onions in a lemon grass-galanga broth, seasoned with tamarind juice and roasted chili, basil leaves.

**22 TOM KA HED** 5.50  
Fresh shitake mushrooms, white mushrooms, broccoli, cabbage and carrot cooked in coconut milk with lemon grass and galanga.

## SOUPS



## ENTREES Lunch / Dinner

**23 HOI PIK POW** 10.95/12.95  
Sweet mussels sautéed with hot chili paste and fresh basil leaves.

**24 BUAB PAD GOONG** 11.95/13.95  
Shrimps, shitake mushrooms and zucchini sautéed in light garlic sauce.

**25 PAD CASHEW** 8.95/10.95  
**Shrimp 12.95/14.95**  
chicken or Shrimp sautéed with onions, cashew nuts and scallions in savory light brown gravy.

**26 KAPOW** 8.95/10.95  
**seafood 12.95/14.95**  
Beef, chicken, pork or seafood sautéed with chili, garlic and fresh basil leaves.

**27 GINGER PERFECT** 8.95/10.95  
**Shrimp 12.95/14.95**  
Beef, chicken, pork or shrimp sautéed with fresh ginger, onions and hu-nu mushrooms in a tasty bean sauce.

**28 PAD PIK KING** 8.95/10.95  
**Shrimp 12.95/14.95**  
Beef, chicken, pork or shrimp sautéed with curry paste and string beans.

**29 GARLIC SHRIMP** 12.95/14.95  
Fresh black tiger shrimp stir-fried with garlic, served with steamed broccoli.

**30 SIAMESE BEEF** 13.95  
Slices of beef marinated in sesame oil and exotic spices, stir-fried in very high heat, sprinkled with fresh julienne ginger and served with pickled veggies.

**31 HONEY-ROASTED DUCK** 13.95  
Young duck marinated overnight, deboned and served with your choice of:  
• Crispy noodles and sweet soy sauce.  
• Watercress and sweet soy sauce.

**32 SEAFOOD MADNESS** 16.95  
A fantastic combination of shrimps, scallops, squids, and mussels sautéed in Chef's special chili paste with onions and fresh basil leaves.

**33 DEEP SEA** 12.95/14.95  
Shrimp, scallops, squids and mussels stir-fried with celery, onions, scallions and egg in a delicious curry sauce.

**34.WHOLE ROCK FISH**  
Four choices:  
• Grilled in banana leaves with lemon grass, garlic and pandan leaves, served with spicy dipping sauce.  
• Steamed with fresh chili, garlic, and lemon juice.

**35 PU NIM**  
A pair of crispy-fried soft shell crabs served with any of the following sauces:  
• Chili and garlic.  
• Black bean, mushrooms and ginger sauce.  
• Celery, onion, yellow curry, coconut milk and egg.

**36 CRISPY WHOLE FLOUNDER**  
Served with your choice of:  
• Chili and garlic sauce.  
• Black bean, mushroom and ginger sauce.

## CURRY we cannot make less or not spicy.

**37 GREEN CURRY** 9.95/11.95  
**Shrimp 12.95/14.95**  
Choices of chicken, beef, pork or shrimp cooked in traditional style green curry with bamboo shoots, Thai eggplants and basil leaves.

**38 GAENG PED YANG** 13.95  
Homemade roasted duck cooked in red curry with pineapples, tomatoes and grapes.

**39 PANANG CURRY** 9.95/11.95  
**Shrimp 12.95/14.95**  
Chicken, beef, pork or seafood cooked in curried peanut sauce and fresh basil leaves.

**40 GAENG KAREE GOONG** 12.95/14.95  
Prawns cooked in yellow curry with cherry tomatoes, onions and potatoes.

## NOODLES AND FRIED RICE

**41 PAD THAI** 8.95/10.95  
Thai national noodle dish thin rice noodles stir-fried with shrimps, bean curd, crushed peanuts, bean sprouts, scallions and egg.

**42 PAD WOON SEN** 10.95/12.95  
Cellophane noodles stir-fried with shrimps, pork, hu-nu mushrooms, scallions and egg.

**43 FRIED RICE** 8.95/10.95  
**Shrimp 11.95/13.95**  
Your choice of beef, pork, chicken or shrimp stir-fried with jasmine rice, tomatoes, egg, onions and scallions.

**44 SEAFOOD FRIED RICE** 11.95/13.95  
A festival of seafood stir-fried with rice, basil leaves and hot chili.

**45 PATTAYA NOODLES** 11.95/13.95  
Shrimps, crabmeats, squids and mussels stir-fried with wide rice noodles and string beans in a spicy roasted chili sauce.

**46 LAD NA** 8.95/10.95  
**Seafood 11.95/14.95**  
Choices of beef, chicken, pork or seafood cooked with Broccoli in a light gravy sauce, served on a bed of wide rice noodles.

**47 PAD SEE EAW** 8.95/10.95  
**Seafood 11.95/14.95**  
Chicken, beef, pork or seafood stir-fried with rice noodles, egg, broccoli and sweet Thai soy sauce.

**48 KEE MAO GOONG-GAI** 10.95/12.95  
**(DRUNKEN NOODLE)**  
Wide rice noodles topped with shrimp and chicken in a spicy basil sauce.

**49 POO-GOONG OB WOONSEN** 12.95/14.95  
Prawns stir-fried with cellophane noodles, fresh ginger, shitake mushrooms, celery, scallions, Napa cabbages and oyster sauce served topped with crabmeat in a clay pot.

## VEGETARIANS Lunch 7.95 / Dinner 9.95

**50 PAD THAI JAE**  
Thin rice noodles stir-fried with mixed fresh veggies, bean curd and crushed peanuts. (egg optional)

**51 GAENG JAE** 9.95/11.95  
Mixed fresh vegetables and tofu cooked in traditional style green curry sauce. **(WITH FISH SAUCE)**

**52 VEGGIE FRIED RICE**  
An array of colorful vegetables stir-fried with tofu and Jasmine rice. (egg optional)

**53 PAD PAK JAE**  
Sautéed mixed vegetables, mushrooms, bean sprouts and tofu in light garlic sauce.

**54 SPICY EGGPLANT**  
Slices of eggplant stir-fried with hot chili, garlic and fresh basil.

**55 WATERCRESS FI DAENG**  
Fresh watercress stir-fried in very high heat with spicy black bean sauce.

**56 KAPOW JAE**  
Tofu, broccoli, mushrooms and onions sautéed in chili and garlic sauce with fresh basil leaves.

**57 PAD PAK KARD KAO**  
Napa cabbage, shitake mushrooms, tofu and scallions stir-fried in light garlic sauce.

**58 PAD PIK KING JAE**  
String beans, yellow squash and tofu sautéed with curry paste, and sprinkled with kaffir lime leaves.

**59 RAMA TOFU**  
Tofu served on a bed of blanched watercress and broccoli, topped with peanut sauce.

## FAMILY FAVORITE DISHES

**COMBO FRIED RICE WITH SHRIMP** \$18.95  
Stir-fried shrimp, pork, beef, chicken with jasmine rice, tomatoes, egg, onions, and scallions.

**COMBO FRIED RICE MEAT LOVER** \$16.95  
Stir-fried pork, beef, chicken with jasmine rice, tomatoes, egg, onions, and scallions.

**CRABMEAT FRIED RICE** \$18.95  
Stir-fried jumbo lump crabmeat with jasmine rice, egg, onions, and scallions.

**PAD THAI SEAFOOD FAMILY SIZE** \$18.95  
Thin rice noodles stir-fried with shrimps, scallops, squids, mussels, bean curds, crushed peanuts, bean sprouts, scallions and egg.

## DESSERTS

• COCONUT ICE CREAM (Topped with berry sauce) \$3.95  
• LYCHEE ICE CREAM (Topped with hazelnut liqueur) \$3.95  
• MANGO SORBET \$3.95  
• GREEN TEA ICE CREAM \$3.95  
• VANILLA ICE CREAM \$3.95  
• FRIED BANANA \$3.95  
• FRIED BANANA WITH ICE CREAM \$6.25  
• MANGO SORBET AND STICKY RICE \$6.25  
• MANGO AND STICKY RICE (Seasonal) \$6.25  
• MANGO CHEESE CAKE \$6.25  
• TOFFEE CAKE \$6.25

## GRAND FINALE \$7.25

**BLACK FOREST COFFEE**  
Chambord and Kahlua and cocoa  
**CAFÉ PARISIAN**  
Grand Marnier and Courvoisier  
**CARIBBEAN COFFEE**  
Kahlua and rum  
**DUBLIN COFFEE**  
Irish mist

**JAMAICAN COFFEE**  
Tia Maria and Myers rum  
**KEOKE COFFEE**  
Kahlua and brandy  
**MEXICAN COFFEE**  
Kahlua and Tequila  
**ULTIMATE IRISH COFFEE**  
Irish whiskey, Cointreau, Kahlua, Tia Maria

Dinner size serving only on Saturday, Sunday and Holidays.  
No outside food or drink allowed.

An 18% gratuity will be added to parties of 5 or more  
An 20% gratuity will be added to parties of 11 or more  
Thank you for dining with us today.

### ADDITIONAL:

• Chicken, Beef, Pork, Veggies or Tofu \$2.00 EACH  
• Shrimp / Seafood \$4.00  
• Egg \$1.00  
• SUB Brown rice for fried rice \$4.00

### SIDES ORDER:

• RICE \$1.00  
• SUB BROWN RICE \$1.00  
• BROWN RICE / NOODLE \$2.00  
• STEAMED VEGGIES \$2.00